SNACKS

Fiery Don's SMOKED CHICKEN WINGS

1/2 DOZ \$8.75 / DOZ \$15.25 Dry Rub | Alabama White Sauce

2 OZ DEATH RELISH \$1.50

SLIDERS

King's Hawaiian Bun | Slaw | House Pickles | Pickled Onions

PULLED PORK OR CHICKEN	\$5.25
CHOPPED BRISKET	\$5.75

BBQ NACHOS \$13.95

PULLED PORK, PULLED CHICKEN, OR BLACK BEANS Three House Made Salsas | Sharp Cheddar | Monterey Jack | Pickled Jalapeños | Crema | Guacamole | Chimichurri SUB CHOPPED BRISKET ADD \$2.00

ADD QUESO OR BLACK BEANS \$2.95

BAKED QUESO

Chorizo | Charred Poblanos | Grilled Corn | Fresh Jalapeño | Cilantro | Cotija | Salsa Roja | Green Onion | BBQ Tortilla Chips

PORK CRACKLINS \$8.50

Dry Rub | Pimento Cheese | HT Hot Sauce | Lime

TOTS

Harissa Mayo | Rosemary Salt ADD QUESO \$2.95

SALADS

HOME TEAM SALAD

Greens | Grilled Corn | Tomatoes | Cucumbers | Toasted Pepitas | Smoked Poblano Vinaigrette

GREEN SALAD*

\$11.95

\$9.25

\$5.95

\$11.95

Cabbage | Greens | Shaved Fennel | Cilantro | Parsley Celery | Fresh Jalapeño | Chimichurri | Lemon Vinaigrette

> *Add pulled pork, pulled chicken, turkey or black beans for \$2.95, sliced or chopped brisket for \$3.95, 1/4 chicken \$5.95



TACOS

CARNITAS \$5.25 Crispy Smoked Pork | Salsa Verde | Cotijia | White Onion | Cilantro

SMOKED CHICKEN \$5.25 Guacamole | Chicken Cracklins | Salsa Roja Mole (contains nuts) | Cilantro | Cotija

WELCOME BACK, IT'S GREAT TO SERVE YOU AGAIN!

We appreciate you thinking of us today and dining with us as we navigate this new normal together. In compliance with CDC & South Carolina guidelines and with the safety of you, our team, and our community in mind, we have several changes to our service model in addition to our limitations of capacity and elevated sanitation measures. We have switched to single-use menus and replaced much of our flatware with disposable alternatives, including switching individually portioned BBO sauces. We are working hard to choose sustainable products wherever possible and will be continuing to look for ways to do so. In conjunction with these additional steps and the associated costs, you will see a 4% "single-use surcharge" applied to your bill while we operate under these protocols. We look forward to a time when we can get back to doing it the way we're all used to, but until then thank you for your patience, understanding, support, and most importantly for being part of our Home Team.

CHOPPED BRISKET

Grilled Corn Esquites | Charred Poblanos | Chimichurri | Carrot-Jalapeño Salsa

MEATS

\$13.25

\$11.50

\$5.75

ALL MEATS SUBJECT TO AVAILABILITY

Two Sides | King's Hawaiian Roll | House Pickles | Pickled Onions

	PLATTER	PER LB/EACH
PULLED PORK	\$13.95	\$14.95
PULLED CHICKEN	\$13.95	\$14.95
SLICED/CHOPPED BRISKET	\$16.95	\$18.95
SMOKED TURKEY	\$13.25	\$15.95
	PLATTER	PER LB/EACH
1/4 CHICKEN	\$11.50	\$6.50
White or Dark Meat		
1/2 CHICKEN All White Meat Add \$2.50	\$15.95	\$11.95
HALF RACK	\$16.95	\$12.00
St Louis Cut Ribs		
FULL RACK St Louis Cut Ribs	\$26.95	\$23.00

COMBO PLATTERS

PULLED PORK, PULLED CHICKEN, SMOKED TURKEY, **OR 1/4 CHICKEN**

TWO MEAT PLATTER	\$17.50
THREE MEAT PLATTER	\$20.50
SUB 1/2 RACK RIBS ADD \$7	
SUB CHOPPED OR SLICED BRISKET ADD \$4	

SIDES \$3.75 PINTS \$7.50

MAC & CHEESE	BRUNSWICK STEW	CUCUMBER &
Cole Slaw	Baked Beans	Tomato salad
COLLARD GREENS	HASH & RICE	

THE SIDE PLATE \$13.75 4 Sides | King's Hawaiian Roll | House Pickles

Nuts, Dairy, Gluten, Allium, Fish and Shellfish are all prepared in our kitchen, Please alert your server to any Allergies, Dietary needs or Restrictions

...... HOME TEAM — Frozen — GAMECHANGER GOLD CARIBBEAN RUM, SPICED CARIBBEAN RUM, ORANGE JUICE, **PINEAPPLE JUICE**, CREAM OF COCONUT, AND A DASH OF FRESH GRATED NUTMEG \$8 / \$10 AWAY GAME **GAMECHANGER MIX** We give you the mix, you add the Rum HALF GALLON \$16.00 GALLON \$30.00 FROZEN IRISH COFFEE 🗧 TULLAMORE DEW, HOODOO, VIETNAMESE ICED COFFEE, COCOA NIBS, SMOKED SALT \$9 / \$11 HOME TEAM BBQ DOWNTOWN CHARLESTON **126 WILLIMAN STREET** 07.14.20 * 843.225.RIBS HOMETEAMBBQ.COM

★ **f** ♂ @hometeambbq

🎔 @HTBBQ

COCKTAILS

LULKIAILS	
WHITE SANGRIA Elderflower Peach Ginger & Seasonal Fruit	\$10/\$35
MARKET DAIQUIRI Pickled Strawberry Lime Dry Vermouth Rhuba (pick this little piggy)	\$9 arb
CHING SHIH Wray & Nephew Jamaican Rum Lime Five Spice Ginger Beer (storm's a brewing)	\$10 e Gosling's I
DIABLO CANYON 2 Lunazul Blanco Lime Cordial Creme de Cassis Gosling's Ginger Beer (Springfield's finest)	\$8
CHAMOM'MULE Cathead Vodka Chamomile Honey Yuzu Ginge Hopped Grapefruit Bitters (floral, tart, and gingery)	\$12 r Beer I
RUB IS A BATTLEFIELD Ilegal Mezcal Altos Reposado Rub Infused Aga Fresh Pineapple Lime (dry rubbed margarita with a bit of smoke)	\$12 ave
M.I.A. Virgil Kaine Robber Baron Rye Aperol Averna (take it to the house)	\$10 Lemon
HOME TEAM MICHELADA Coors Banquet Natural Blonde Pepper Vinegar Home Team Hot Sauce Lime	\$6 r Dry Rub

DRINKS FOR ALL AGES

SWEET OR UNSWEET TEA	\$2.75
FOUNTAIN SODA Coke Diet Coke Sprite Mr. Pibb I	\$2.75
Coke Diet Coke Sprite Mi. Fibb 1	FILK LEIHOHAUE

BOTTLED SODA\$3.50Cheerwine | IBC Root Beer | IBC Cream Soda |Mexican Coke | Mexican Fanta | Sundrop

BEER

DEEN		
PACKAGED		DRAFT
21ST AMENDMENT 'SPARKALE' ROSE ALE	\$6	
ALLAGASH SAISON	\$7	LIGHTER Home team 'nos
AVERY 'ELLIE'S BROWN' ALE	\$6	SIERRA NEVADA 'S
BOLD ROCK 'CAROLINA APPLE' CIDER	\$6	PALE / WHEAT
CIGAR CITY 'JAI ALAI' IPA / 'GUYABERA' CITRA PALE ALE	\$6	FOUNDERS 'ALL D
COAST KOLSCH /' HOPART' IPA	\$6	PISGAH PALE ALE
COMMONHOUSE 'WHITE POINT LIGHT' LAGER	\$6	LO-FI BLUEBERRY
DEVIL'S BACKBONE VIENNA LAGER	\$6	REVELRY 'POKE T
DOC'S ROSE CIDER	\$6	FREEHOUSE 'GRE
FOOTHILLS 'JADE' IPA	\$6	SOUR / CIDER
GREEN MAN 'WAYFARER' IPA	\$6	LOW TIDE 'CAROLI
HOLY CITY 'OVERLY FRIENDLY' IPA / PILSNER	\$6	SHIP'S WHEEL GR
LAGUNITAS '12 th of Never' ale / IPA	\$6	DARKER INDIGO REEF 'BER
LONERIDER 'SHOTGUN BETTY' HEFE	\$6	HOLY CITY 'PLUFF
OSKAR BLUES 'MAMA'S LITTLE YELLA' PILS	\$6	LEFT HAND NITRO
REVELRY 'GLORIOUS BASTARD' CZECH LAGER	\$6	
REVELRY 'HOTEL RENDEZVOUS' BAVARIAN WHEAT	\$6	
REVELRY 'NEVER SUNNY' NEW ENGLAND IPA	\$6	LARGE FORM
SHIP'S WHEEL 'DRY HOPPED' CIDER	\$6	BREAKSIDE 'WANDE
SIERRA NEVADA 'SIERRAVEZA' MEXICAN LAGER	\$6	GREAT DIVIDE 'YETI'
SIERRA NEVADA 'FANTASTIC HAZE' IMP. IPA	\$7	
TERRAPIN 'RECREATIONALE' SESSION IPA	\$6	
WHITE CLAW SELTZER 'BLACK CHERRY' OR 'LIME'	\$6	WINE
WESTBROOK ONE CLAW / WHITE THAI	\$6	HOUSE POUR
WICKED WEED 'APPALACHIA' SESSION IPA	\$6	WHITE OR RED
TALL BOY		
ALLAGASH WHITE 16 0Z	\$9	BUBBLES
BIRDS FLY SOUTH RASPBERRY HEFEWEIZEN 16 0Z	\$8	PROSECCO
EDMUND'S OAST 'BOUND BY TIME' IPA 16 0Z	\$8	ROSÉ Montrose, Langue
GLUTENBERG WHITE / BLONDE *GLUTEN FREE 16 0Z.	\$9	
ISLAND COASTAL LAGER 16 0Z	\$6	RED BOTTLES
SIERRA NEVADA PALE ALE 16 0Z	\$5	750ML
SWEETWATER 'G 13 STRAIN' IPA 16 0Z	\$5	CABERNET SAUVIGN Malbec, Susana B
SWEETWATER '420' PALE ALE 16 0Z	\$5	PINOT NOIR, CARNER
TECATE 16 0Z	\$5	WHITE BOTTL
TERRAPIN 'LUAU KRUNKLES' P.O.G. IPA 16 0Z	\$6	CHARDONNAY, DOM
		CHENIN BLANC, J. M
		SAUVIGNON BLANC.

SE TO ALE' GOLDEN ALE 5.5% \$6 SUMMERFEST' LAGER 5.0% \$7 DAY' SESSION IPA 4.7% \$7 5.1% \$7 **WHEAT 5.2%** \$7 THE BEAR' PALE ALE 5.5% \$7 EEN DOOR' IPA 6.2% \$8 LINA CREAMSICLE' SOUR ALE 5.4% \$7 RAPEFRUIT CIDER 5.5% \$8 **REFORD BROWN' ALE 5.6%** \$7 F MUD' PORTER 5.5% \$7 RO MILK STOUT 6.0% \$8 MAT BEERS ERLUST' IPA 220Z. \$15 **FI' IMPERIAL STOUT** 19.2 0Z. \$18 \$9 / \$32 \$10 JEDOC, FR \$10 / \$38 NON. PROVERB. CALIFORNIA '16 \$38 BALBO, MENDOZA, AR 15 \$48 ROS HILLS, SONOMA, CA '14 \$50 LES MAINE ST. CYR LA GALOCHE, BORDEAUX, FR '17 \$42 **MOURAT, VAL DE LOIRE FR '17** \$39 SAUVIGNON BLANC, ANTONINS BLANC, BORDEAUX, FR '18 \$39

CHARDONNAY, ETTORE GERMANO, SERRALUNGA D'ALBA, ITL '16

\$42